

COOKS AND COOKERY.

Something About the Art of Catering to the Public Taste

IN PITTSBURG HOTELS AND CLUBS.

A Few of the Most Experienced Chefs and What Their Duties Are.

NATURAL GAS AN INVALUABLE AID

[WRITTEN FOR THE DISPATCH.]



Achille Beria, chef of the Hotel Duquesne.

OWEN MEREDITH, in lines that are both poetical and philosophical, states that we can live without poetry, music and art, but not without the services of our cooks. We can get along without the services of our cooks, but not without the services of our cooks. We can get along without the services of our cooks, but not without the services of our cooks.

KINGS HAVE BEEN COOKS.

and princes have taken pride in setting before their guests banquets prepared with their own royal hands. From the time of Homer down to the present day kings have sung of the delights of feasting, and have praised the discoverer of new lands and the inventor of new edible compounds in words of equal warmth.

Americans have long held the reputation of being careless as to what they eat and the manner in which it is prepared, but they are fast outgrowing it and becoming quite as particular as other people.

Indeed, the average American may now be said to know a good thing when he sees it or tastes it. He wants the best, and nothing else will satisfy him. He travels more than he did a few years ago, and has more money to spend. His taste is improved, and it takes something more than the old-fashioned simple viands to satisfy his palate. Any hotel manager who has been in the business long will testify to the correctness of these statements. Hence it has come about

that hotel-keeping and catering are conducted very differently from what they were 25 years ago. More variety in the bill of fare and better cooking are absolutely necessary to prevent a falling off in patronage. But though the Americans are becoming good judges of food they are making far less progress in mastering the art of preparing it. An American could doubtless become a culinary expert quite as rapidly as anybody else if he would study and master the art. The trouble is he won't do it. There is nothing alluring to him in a business that requires him to spend many hours every day in the kitchen, serving a long apprenticeship before he masters its details; he would rather do something else, even if it pays him less. Now,

TO BE A FIRST-CLASS COOK

requires years of experience. In Germany a youth who starts out to learn the trade must serve an apprenticeship of five years, without wages, and pay a sum equivalent to about \$300 to his instructor. In France a person must enter the kitchen in youth, beginning as a dishwasher or in some equally humble subordinate capacity, and advance by successive stages from one department to another until he proves himself possessed of sufficient knowledge and skill to be entrusted with the direction of the cuisine.

In this country we hear a great deal about the enormous salaries paid to cooks, and of the vast income paid to Delmonico's chef, until we are half inclined to believe that there is no business or profession that is more profitable. The fact is, very few cooks receive more than adequate recompense for their labor and skill.

One of the oldest and most experienced chefs in Pittsburgh told me the other day that he did not believe that any man in the country who got a salary of over \$2,500 per year for cooking or superintending the kitchen of any establishment, private or public. There are a number of very competent chefs in this city, and their salaries range from \$125 to \$175 per month. Several are paid \$1,500 per year, but the average would probably fall below that figure. The leading Pittsburgh hotels and clubs each employ experienced chefs. A few years ago they got along with such help as they could obtain at home, but a determination to keep up with the times has caused them to engage the best culinary talent wherever to be found. Mr. John B. Schlosser, probably the most skilled caterer the city ever had, did more to raise the standard of Pittsburgh cookery, while in the hotel business here, than any other man. This is the opinion of one of the best authorities on the subject in the city—a gentleman who has himself been engaged in catering to Pittsburgh taste for a long time.

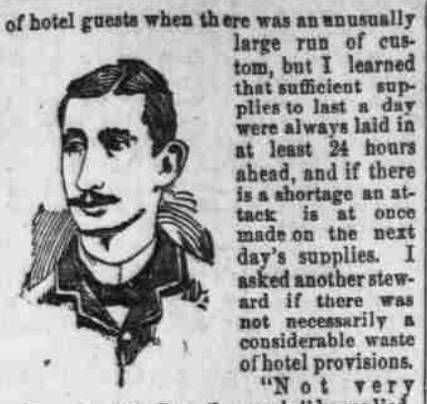
Every hotel has its steward and assistant steward, who attend to the important matter of selecting and ordering the provisions for the house. At the Monongahela House, Mr. Woot, one of the proprietors, acts as steward, and Mr. Bean, of the Anderson, performs the same duty for his house.

WHAT IT TAKES TO SUPPLY HOTELS.

I had a talk the other day with Mr. Adam Myers, steward of the Seventh Avenue Hotel, who has perhaps had a longer experience in his line of work than any other man in the city. I asked him about the quantity of provisions he bought daily. He answered:

"Five hundred or 600 pounds of beef, 125 to 150 pounds of fish, 5 or 6 gallons of oysters when they are in season, and of poultry, vegetables, etc., quantum sufficient, the amount being somewhat variable, but always large."

To select such a quantity of provisions, getting all fresh and of good quality, requires of course rare skill and good judgment. The steward's office is certainly no sinecure. I had often wondered how it was possible to minister promptly to the wants



Geo. Storck, chef of the Hotel Duquesne.

of hotel guests when there was an unusually large run of custom, but I learned that sufficient supplies to last a day were always laid in at least 24 hours ahead, and if there is a shortage an attack is at once made on the next day's supplies. I asked another steward and if there was not necessarily a considerable waste of hotel provisions.

"Not very much," he replied. "The greatest waste is of food after it is cooked. Guests usually order much more than they can eat, and leave quantities of food almost untouched. This, of course, is wasted; but of the provisions themselves there is comparatively little lost, if the kitchen is properly managed. The secret of success is to utilize everything. A competent cook can take old hens and tough beef, if we happen to be deceived into buying such things, and produce in such a way as to make them tender and palatable. And so with everything else—there is nothing, unless it is spoiled, that something cannot be made of, if the cook understands his business."

WEAT A CHEF HAS TO DO.

The kitchen of a hotel or club is presided over by a chef, whose word is law in his domain. His duties are manifold, but, generally speaking, he works more with his head than with his hands. He prepares the bills of fare for the following day and hands them to the steward, together with an estimate of the quantity of provisions required. He superintends the work of his assistants, sees that the dishes are properly prepared and everything kept in good order. Much of his time is devoted to studying up new ideas in cookery, striving to get together some sort of a delicacy that will strike the popular taste. Sameness in the bill of fare is a thing to be avoided, and as there is nothing new in materials, it is no easy task to essay the preparation of a dish, compounded of the old ingredients, that shall appear new. Next to the chef is the second cook, who assists the chef in the kitchen. His work requires care and skill, and is considered the most important part of hotel cookery. Then there is the roaster, who prepares the roast meats; the fryer, who cooks and his assistant, who cooks meat, fish, potatoes, etc.; the "butcher," who dresses poultry and cuts up meat for the cooks; the salad maker, who prepares salads and cold dishes; the vegetable cooks, usually women; the pastry cooks, the bakers, and finally the ice cream man, who prepares various delicacies and desserts.

"There have been great improvements in kitchen accommodations, as well as in the cooking, since I came to Pittsburgh," remarked Mr. Oscar Storck, chef of the Hotel Duquesne. "Our facilities are now unsurpassed. You can also state that natural gas has been the greatest boon our cooks ever had. I should hardly know how to do without it. We can achieve far better results with less labor by its aid."

NATURAL GAS A GREAT AID.

"It is gas as much as anything that has helped to give Pittsburgh hotels the reputation for excellent cooking that they have among the traveling men of the country. When it was first used people seemed to think that meats could not be cooked rightly by a gas fire, but in reality there is no fuel equal to it. Our ranges are so arranged that the fire does not touch the meat—the flame goes above it. The quantity of heat is easily regulated, and air is forced in with the gas to make a milder flame. The apparatus is the best that could be devised."

Mr. Storck states that Americans are fast developing a fondness for highly seasoned French and German dishes, and are not now satisfied with the plain food which they preferred 25 years ago. Mr. Storck has had 25 years experience in his profession and has been employed at the Hotel Duquesne ever since the house was opened.

The Hotel Duquesne has a very fine

kitchen, and the reputation of its table is such that it is unnecessary to comment upon it here. Francesco Ambrosini is the chef. He is a man of experience, who has lately been engaged for his present position, though he was formerly employed in the hotel as a cook.

The Duquesne and Pittsburgh clubs each have very competent chefs, who cater to the taste of some of the best judges of good cooking to be found in the city. At the former Signor Achille Beria, formerly of the Hotel Duquesne, is the presiding genius of the kitchen, and at the latter M. Henri Forcade, who was formerly employed at the Duquesne Club and in New York, and who has held his present position for three years or more.

The Seventh Avenue chef is M. George Storck, a young man who learned his trade in France. He has been in this country several years and at the Seventh Avenue for the past year. M. Indoro Blane is the chef at the Monongahela House. He was also taught his art by French masters and understands it thoroughly.

E. W. BARTLEY.

Guns and revolvers, pistols etc., boys' target rifle and 100 cartridges, \$2 75; splendid revolvers, double action, any caliber, \$3; double barrel breech loaders, \$8 to \$100. Great bargains in all kinds of guns.

J. H. JOHNSTON, 706 Smithfield street. T2384

Fresh Arrival.

Just received from the Anheuser Busch St. Louis brewery a large supply of their celebrated Budweiser beer, in both quarts and pints. For sale at G. W. Schmidt's, Nos. 35 and 37 Fifth avenue, city.

ATTEND

THE GREAT

WEST VIRGINIA

STATE FAIR

RACES

AT WHEELING, W. VA.,

MAY 29, 30 and 31, 1889.

Excursion Rates on all Railways.

NOTICE—THE EXCURSION RARGE

Bella Vernon will leave foot of Thirteenth st. S. E. at 10:30 A. M. and foot of Wood st. at 11 A. M. every two hours thereafter for Windsor Park and McKee's Rocks.

Ample accommodations and perfect order maintained.

The Bella Vernon can be chartered for excursions by Sunday schools and lodges, etc. For terms apply at

OFFICE, Room No. 134 Water st. my26-48

GRAND MUSICAL AND LITERARY ENTERTAINMENT.

To be given by the A. M. E. C., at the

FOURTH WARD SCHOOL HALL, Liberty st. near East Park alley.

TUESDAY EVENING, MAY 23, 1889.

ADMISSION, 50c. my26-48

RACES EXPOSITION PARK—

2:30 Pacing Race for Butchers and Merchants, 250 Trotting Race, 250 Trotting Race, 250 Trotting Race, 250 Trotting Race.

Admission, 50c; children, 25c. my26-23

DECORATION DAY EXCURSIONS—

St. Marys to Shilohs Park, TUESDAY, MAY 29.

Boat leaves foot of Wood street 10 A. M., 12 M., 2 P. M., 4 P. M., 6 P. M.

Round trip 50c. my26-35

F. G. REINEMAN—

22 AND 24 SIXTH STREET. Headquarters for Costumes of all descriptions, for hire at reasonable prices. my17-26-35 F. G. REINEMAN.

BIJOU THEATER.

Under the Direction of R. M. GULICK & CO.

BY SPECIAL REQUEST

Two Farewell Performances.

THURSDAY, MAY 30,

(DECORATION DAY)

Matinee and Evening.

The original and only

BLIND TOM

BLIQU PRICES:

Reserved Seats, 75c, 50c and 25c.

This is positively the last appearance of BLIND TOM in this city. my26-51

HARRIS' THEATER.

Every afternoon and evening, commencing

Monday, May 27

By Special Arrangement with

MR. LOUIS ALDRICH,

MY PARTNER

By Bartley Campbell, Esq.,

The play that made the fame of its author in a night.

Next Week—STREETS OF NEW YORK. my26-37

PAINLESS BEECHAM'S PILLS EFFECTUAL

THE GREAT ENGLISH MEDICINE

For Weak Stomach—Impaired Digestion—Disordered Liver.

SOLD BY ALL DRUGGISTS.

PRICE 25 CENTS PER BOX.

Prepared only by THOS. BEECHAM, St. Helens, Lancashire, England.

B. F. ALLEN & CO., Sole Agents

FOR UNITED STATES, 365 & 367 CANAL ST., NEW YORK.

Who (if your druggist does not keep them) will mail Beecham's Pills on receipt of price—but inquire first. (Please mention this paper.)

GRAND OPERA HOUSE.

E. D. WILT, Lessee and Manager.

Week of May 27.

Matinee: Decoration Day (Thursday) and Saturday.

Matchless production of Willard Spencer's most popular Comic Opera of the present day, the

LITTLE TYCOON

Illustrated by a Grand Company of 50 Artists, including

R. E. GRAHAM,

J. ALDRICH LIBBEY,

LLOYD WILSON,

JOSEPH MEALWEY,

J. F. McGOVERN,

CATHERINE LYNARD,

HATTIE ARNOLD,

MAMIE OERBL

Dazzling Electrical Effects.

Augmented Chorus.

Beautiful Costumes.

Notice—The programme used this week performed with Lightner's Maid of the Mist. my26-5

ARRIVED AT LAST,

OVER P. R. R.

THE GREAT CENTENNIAL MIRROR,

THE LARGEST IN THE WORLD.

Took First Prize at Philadelphia Centennial 1876.

NOW AT

STROUP'S

BAND BOX CAFE,

23 UNION STREET, PITTSBURG, PA. my26-78

STARTLING REDUCTIONS IN PRICES

All over our Big Stores, forming a host of attractions never before equaled. Read and compare prices.

5,000 yards Figured India

Silks, the newest, latest and richest designs, at 37c a yard, worth 65c.

3,000 yards Satines, spring and summer styles, an excellent quality, at 9c a yard, worth 15c.

3,000 yards Chambrays, with handsome corded and embroidered stripes, at 8c a yard, worth 20c.

2,500 yards Cheviots, mixed, stripes, checks and side bands, at 19c a yard, worth 30c.

350 dozen Ladies' Gauze

Vests on sale Monday morning at 15c. A rattling bargain and a quality that usually sells at 25c. Come early if you wish them.

300 dozen Ladies' Aprons

in Swiss, Muslin and Lawn, with drawn work, tucks and embroidery, at 16c, 24c and 39c each.

An elegant variety of Shawl

Scarfs, handsomely embroidered and fringed, in all the delicate shades, including Cream, at \$1 24 and \$1 74.

Black Cashmere Fichus, embroidered, jetted and fringed, at \$1 49.

Ladies' and Misses' Blouses, all-wool Flannel and Jersey Cloth, the largest assortment and best value in the two cities, at \$1 99.

Children's Caps, corded and embroidered, at 24c and 49c.

Children's Wash Hats at 24c and 44c.

Children's Tam O'Shanter and Faunterloys from 49c up.

Millinery Department still in the lead. The busiest place in our big stores. NO CHARGE FOR TRIMMING and popular low prices the attractions.

N. B.—Housefurnishing (basement)—An unparalleled assortment. Ice Coolers, Garden Utensils, Ice Cream Freezers, etc., and the coolest place in the city.

DANZIGER & SHOENBERG,

SIXTH ST. and PENN AVE.

MORRIS H. DANZIGER.

SIXTH ST. and PENN AVE.

OUR DISPLAY OF SUMMER CLOTHING SCATTERS COMPETITION RIGHT AND LEFT

∴ SUPPLY AND DEMAND KEEP THE STOCK FRESH! ∴

THE BIG HOLES MADE FROM DAY TO DAY ARE FILLED UP REGULARLY!

SO THAT WE HAVE NO "CHESTNUTS," NO "LEFT-OVERS." EVERYTHING IS BRAND NEW! BRIGHT! CRISP AND FRESH FROM THE BEST MARKETS OF THE WORLD!

Those who are at all careful about their personal appearance cannot fail to profit by an inspection of the beautiful goods we have in our store. It has always been a matter of pride with us to gather together such goods as will best serve the double purpose of wear and beauty, and while our efforts heretofore have proved entirely satisfactory to our army of customers, yet we must confess that the goods we have gleaned from the harvest field this year outtops by one hundred per cent anything we have previously shown. You are invited to drop in and look over the magnificent grouping together of the best products of the world, so far as ready-made clothing is concerned. There is here for you to look upon every shade and color of cloth; every combination that the genius of the inventor or designer could hit on and you must be blind to beauty and all that is tasteful if you cannot find something here to suit even the wildest dreams of your fancy. We always feel at ease in regard to prices. The small establishments make frantic efforts to equal them, but like climbing the greasy pole, they slide back into their abodes until such time as they recover from their futile exertions.

WE HAVE BUT

ONE PRICE

and hold out no alluring bargains in one department to facilitate the sale of goods at a high price in another. Every article in our store is a bargain. We have no "Leaders" and therefore no lame and halting array of superannuated articles. Everything in our store is at the lowest price and every department is conducted in the interest of the purchasing public.

WE CARRY

NO DEAD STOCK

and we allow no department to get into a rut. We are prompt to introduce novelties and quick to discern new currents of public demand. Coming in to contact as we do with the principal and most reliable manufacturers of the country and with all classes of purchasers, the fault must be ours if we fail to satisfy every want, minister to every taste and meet every necessity within the limits of our business.

BOYS' CLOTHING.

adapted for all purposes, never had such a splendid showing in quantity, variety, taste and low prices as this season, and its genuine excellence has won for us already an immense trade. But how could it be otherwise? Where else could mothers take their boys and make their selections from such a stock?

Prices from \$3 50 to \$18.

Good knicker about long-pant suits at \$3 50 and \$4.

Good all-wool Suits at \$5, better than what are sold outside our store at \$7 and even \$8.

Fine sack and frock Dress Suits at \$8; good value at \$11 and \$12.

Very fine Dress Suits, sack or frock styles, \$10 only.

HATS and CAPS.

Men's Derbys, in all the latest spring shades, from 89c up to \$3. Men's Tourist or Crush Hats, scores of different spring styles, 48c to \$1 50. Men's Straw Hats in all kinds of braids, at prices guaranteed fully 25 per cent under the prices of all or any other dealers. Every novelty in Boys' and Children's Hats in Cloth, Felt, Straw, at prices which are low enough to please everybody.

MEN'S SUITS.

Abundant, overflowing and unbounded bargains this week for everybody. The only question for you to consider is whether you want a suit. We have thousands at all prices from \$5 to \$30. We offer

SUITS QUITE DRESSY at \$5, \$6 and \$7.

All-wool Suits, sacks and frocks, elegant for business and semi-dress wear, \$8.

All-wool Suits in nobby light colors, neat medium colors, dressy dark colors; black or blue Corkscrews, plain Cassimeres, fancy Cheviots. Take your choice at \$10.

Elegant Suits in Worsted, sacks and cutaways; Scotchies in sacks and frocks and genuine imported Irish Shannon Tweeds, etc., at \$12.

Magnificent Dress Suits, handsome and stylish goods in a most beautiful variety of patterns, faultless in make, \$15.

FURNISHING GOODS.

Buyers of Furnishing Goods know how easily and quickly we knock out competition, because fifty cents invested with us is as good as a dollar spent in many other stores in this city. Underwear, Neckwear, Shirts, Shirt Waists, Collars and Cuffs, Hosiery, White Vests, Handkerchiefs, Suspenders, Gloves, etc., etc., are what you can obtain here in latest styles and at lowest prices.

MEMBERS

G. A. R.

JOSH BILLINGS SAYS:

"The bite of a hum bug is wuss than a hornet's and always different from a dog's, for the dog growls and then bites, but the hum bug bites and lets you do the growlin'."

JUST SO

with the dealers who say they undersell us in G. A. R. outfits. Purchasers at any store other than ours—those purchasers we mean who want to get the very best goods for the least amount of money—are likely to do a heap of growlin' Now be advised. Come and buy your G. A. R. clothing of us. You'll not be bitten, neither will you do any growling, for you'll get reliable goods at a price to suit you.

A complete assortment of White Gloves, White Vests, G. A. R. Hats, Caps, etc.

SUMMER CLOTHING

A BREEZE

FROM THE ARCTIC OCEAN.

Buy your summer clothing here—the coolest house in the city to trade in. We catch every breeze that blows and reduce the discomforts of summer shopping to a minimum. What we haven't in thin summer clothing for Men, Boys and Children, doesn't belong to the business. Coats and Vests in Linen, Seersucker, Alpaca, Lustre, Mohair, Serge, fancy Flannel, Silk Alpaca, Drap d'Ete, Jersey Cloths, etc.

SUMMER COATS, 19c to \$4.

COATS and VESTS, 98c to \$8.

A large assortment of Boys' Thin Clothing.

MEN'S and BOYS' PANTS.

A gigantic and mammoth assortment of Pants for Men and Boys of all sizes. Where other dealers are content with having their pants in any odd nook and corner in their store we have three separate and distinct departments for Pants and each one takes up as much room as the whole of the store of some of the smaller dealers. We have none but the latest styles and best qualities, and every length of leg and width 'round waist.

WE GIVE FOR

EVERY CENT

CHILDREN'S CLOTHING

is what we excel in. There's not a house East, West, North or South in this great country that can equal much more surpass our stock for quantity, quality or low prices. We could give numerous instances of people going to other stores once (but only once) and then becoming steady and regular patrons of ours. Our prices range from

63c UP TO \$10.

Nobby Sailor Suits at 49c, 98c, \$1 25, \$1 50, \$2, \$3, \$3 50, \$4 and \$5.

Elegant Kilt Suits at 98c, \$1 50, \$2, \$2 75, \$3 50, \$4 and \$5.

Beautiful Jersey Suits at \$2 25, \$3, \$3 50, \$4 25, \$5 and \$6.

Magnificent Knee-Pant Suits at 98c, \$1 25, \$1 75, \$2, \$2 50, \$3, \$4, \$5 and \$6.

SUMMER FOOTWEAR.

of all kinds for all kinds of people, for all ages. That we are leaders of the shoe trade is a fact which will admit of no doubt; that we offer better goods for less money than any other shoe dealer is a truth admitted by all in a position to know. We could take up the space of a whole paper in describing our stock, but would prefer people coming to see for themselves.

expended the full value, because we give no credit and therefore incur